

Tripel na trzecie mistrzostwo świata

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **40**
- SRM **6.2**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (74.1%)	80 %	4
Grain	Strzegom Monachijski typ II	0.7 kg (8.6%)	79 %	18
Grain	Abbey Castle	0.3 kg (3.7%)	78 %	45
Grain	Zakwaszający	0.1 kg (1.2%)	70 %	6
Sugar	Cukier do fermentacji	1 kg (12.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aurora	25 g	50 min	8.5 %
Boil	Cascade PL	50 g	15 min	5.2 %
Boil	Bobek	50 g	15 min	5.9 %
Boil	Bouclier	50 g	5 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	10 min
Other	Cukier kandyzowany biały	1000 g	Primary	14 day(s)